

USER MANUAL

TRC SERIES EN (Original Instruction)



KEEP THIS USER MANUAL FOR FUTURE USE

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Modifications:

In case of unauthorised modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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1. INTRODUCTION

1.1. General

This manual is intended for the user of the TRC (Turbo Retail Combi). The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit.

All pictograms, symbols and drawings in this manual apply to the TRC.

1.2. Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency
- Power consumption

1.3. Pictograms and symbols

In this manual, the following pictograms and symbols are used:



WARNING

Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.



WARNING

Hazardous electrical voltage.



WARNING

Danger of getting injured by hot surfaces.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.



Direction of view symbol.

1.4. Safety instructions



WARNING

The outside of the unit can be very hot.



WARNING

The maximum load on top of the unit may never exceed 50 kg.

1.4.1. General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations.

The unit may be operated by qualified and authorised persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations.

The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit.

Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

- For cleaning instructions, see section 8.
- During the grilling process, the unit can get very hot.
- When the door is opened the fans are stopped and the heater is de-energised.
- The unit must be cleaned regularly to ensure proper functioning and prevent fire hazard (over heating). Especially the backside of the fan plate.
- The fat collecting drawer (accessory) must be emptied regularly, to prevent overflow.
- This appliance is not intended for the use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

1.4.2. Moving

When moving the unit:

- Before moving the unit, first switch off the mains voltage by pulling the plug from the wall socket and empty the fat collecting drawer. After that, cool-down the unit for at least ten minutes.

1.4.3. Outdoor use restrictions

To avoid short-circuiting, the units may not be used outdoors unprotected. Placing under a screen is allowed.

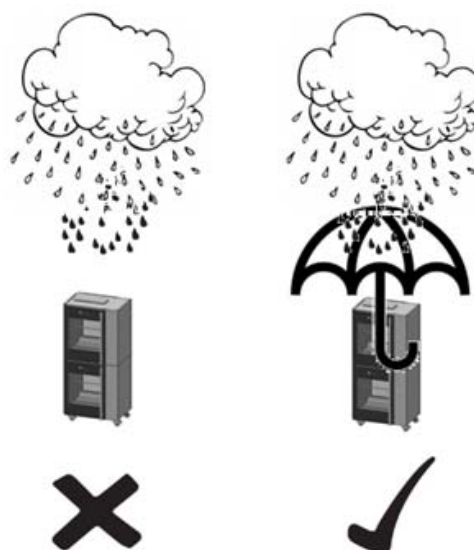


Figure 1

1.4.4. Hygiene

The quality of a fresh product always depends on hygiene. Especially grilling products. With the risk of salmonella contamination – especially for chicken products – you must make sure that grilled products can never be mixed with uncooked products. Also contact between grilled products and hands or tools that have been in contact with raw chicken meat, must be avoided at all times.

Hands or tools that have been in contact with raw chicken meat, must be cleaned thoroughly.

1.5. Service and technical support

The electrical schematics of your unit is included. In case of malfunctions you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

1.6. Storage

If the unit will not be used temporarily, and will be stored, follow these instructions:

- Clean the unit thoroughly
- Wrap the unit from getting dusty.
- Store the unit in a dry, non condensing environment.

1.7. Disposal

Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.

2. Description of the unit

2.1. Technical description

The TRC uses electrical heating elements that heat up the air inside the unit. The hot air is equally divided over the interior by four fans. Hence, there is an equal temperature everywhere in the unit, and the products will be prepared nicely and equally.

The intelligent control keeps the temperature inside the unit fixed to the level set by the operator. During the entire process, the interior of the unit will be illuminated.

In order to generate steam inside the unit, pulses of water will be sprayed by the fans, and guided along the heating elements. The number of pulses and the exact moment of injection can be set by a service technician, so that there is a well defined level of humidity, during every single step of the baking process.

The grids (or GN-pans) are put on guiding rails, so the unit – depending on the height of the products – can always be set to its highest efficiency.

The intelligent control has a capability to store 250 different programs.

Each program can consist of a preheat step, with additional (maximum 9) steps, in which the baking time, temperature, steam intensity and the “Clima Safe” can be set.

Once a program is completely executed, the control can apply an “automatic baking correction” to each next run of the baking program, to get an identical baking result.

Depending on the temperature flow during the baking process, the unit determines a time correction, which will be added to or subtracted from the adjusted baking time. This way an identical end result will always be guaranteed, regardless of the load of the unit, and whether the products were still frozen before the baking process or not.

To prevent undesired changing, the baking programs can be protected by means of a password.

The unit has a semi-automated cleaning program that cleans the unit after a cleaning agent is injected.

The plating of the unit is made of stainless steel. The product contact parts are made of stainless steel AISI 304 (eventual with PTFE coating).

The mains cable is provided with a plug.

Communication through RS232 enables easy read-out, re-work and creating of programs via a PC. For this, special software is available at Fri-Jado Service.

2.2. Intended use

The TRC has been designed for preparing and warming various sorts of vegetables and meat, and raising and baking-off bread. Any other use will not be regarded as intended use. The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and any of its

Use the unit in perfect technical condition only.

2.3. Accessories

Your unit contains the following standard accessories:

- Fat Filters (4)
- User manual.

For optional accessories refer to section 11.

3. INSTALLATION AND FIRST USE

3.1. Unpacking the unit

Your unit is shipped using a plastic cover with protecting corners, covered by a carton box. All units are placed on a wooden pallet. Around the box and pallet are two tie straps.

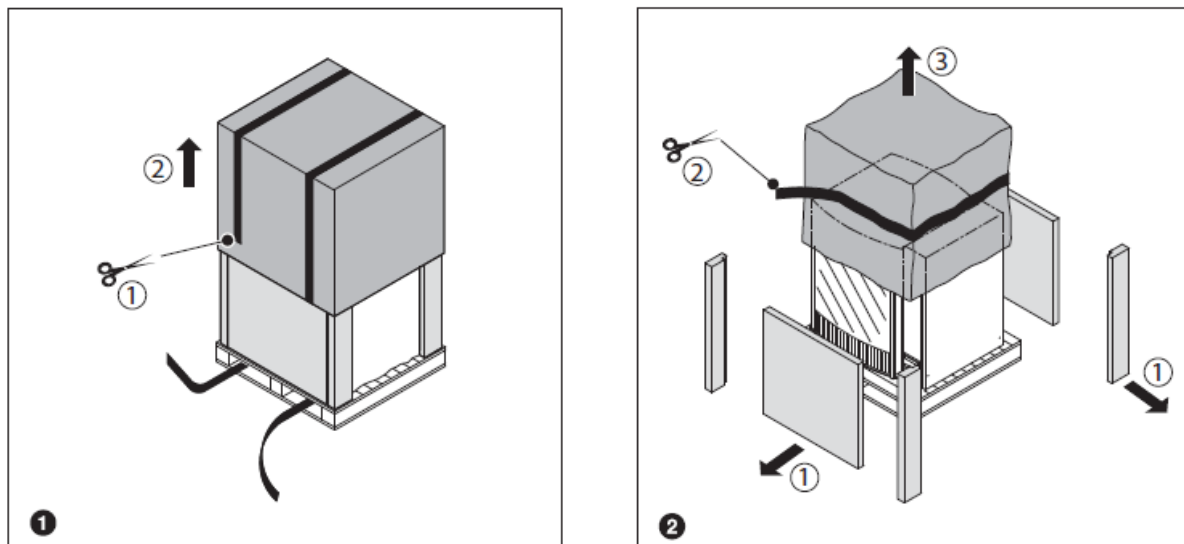


Figure 2

Dismantling of the pallet:

Before you can unpack the unit, the pallet must be taken apart. See Figure 3.

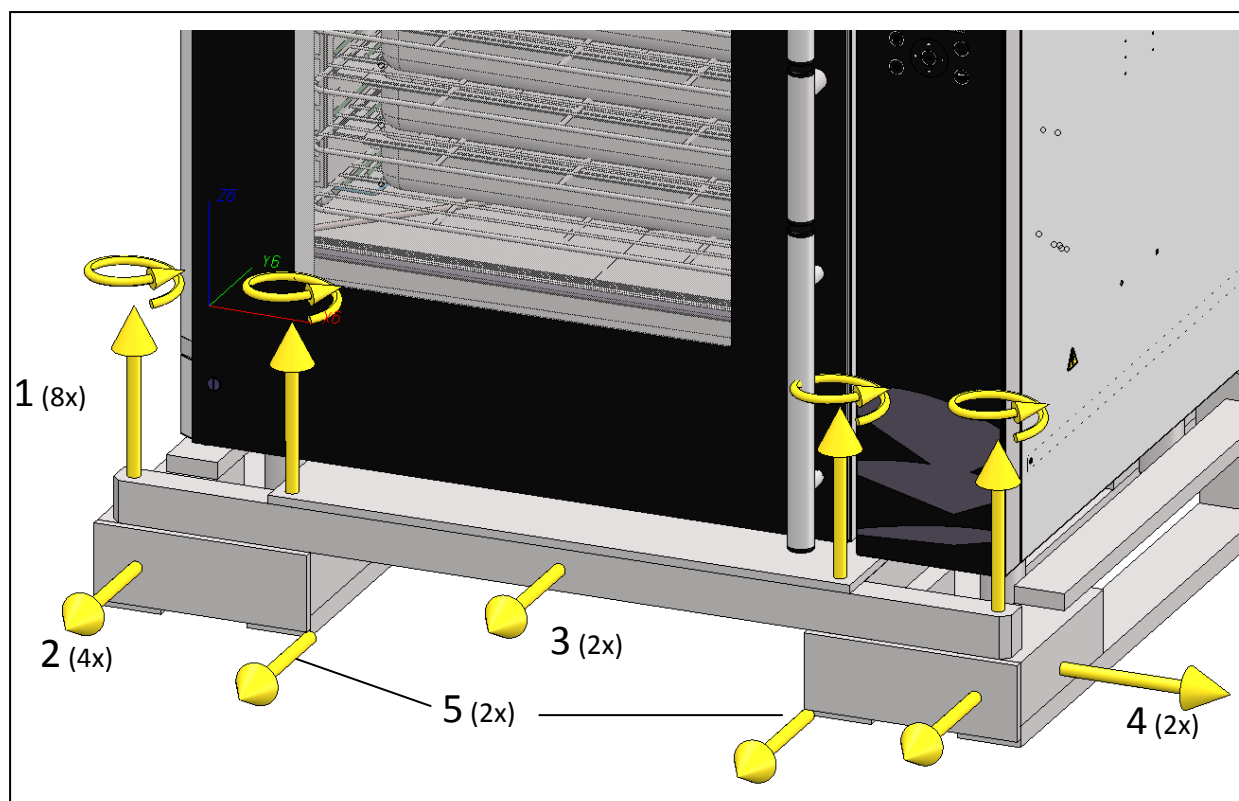


Figure 3

Additionally:

- Remove all remaining packing materials from the unit.
- Remove the protective foil from the metal parts.
- Take off the standard accessories.



All packing materials of this unit can be recycled.

After unpacking check the state of the unit. In case of damage, store the packing material and contact the supplier within 15 days after receiving the goods.

3.2. Installation and positioning



WARNING

The unit must be installed by a certified electrician.

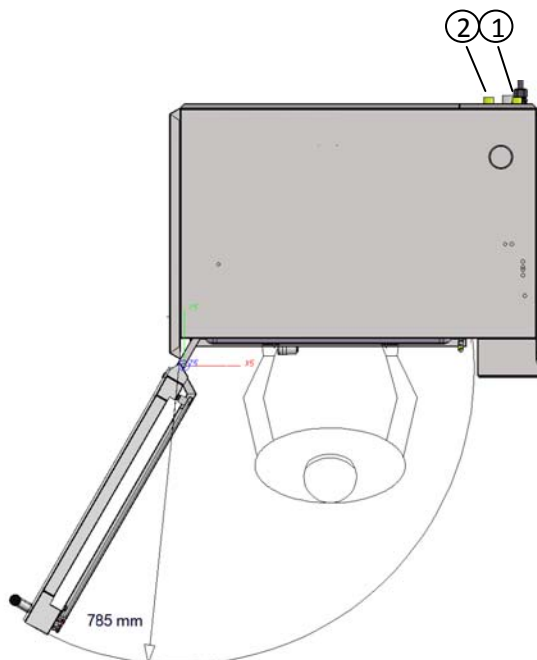


Figure 4

Positioning:

- The user must have sufficient freedom of movement to properly operate the unit.
- The ambient temperature of the unit must be between 10 and 30 °C (50 and 86 °F).
- Use proper lifting– and transport tools to move the unit.
- Place the unit, using a spirit level, flat on a solid surface. Mind the weight of the unit!
- The distances between the sides and other units or walls must be at least 100 mm.
- The minimum distance between the operator-side and possible glass panes or wooden (partition) walls must be at least 250 mm.
- The space between the unit and the surface it is put on, must be kept clear for proper ventilation of the electrical compartment.
- Keep a distance of at least 500 mm of free space above the unit.
- In case of a wheeled unit, the floor must be flat and levelled.
- The products inside the unit must be clearly visible.
- Keep children away from the operating side of the unit.

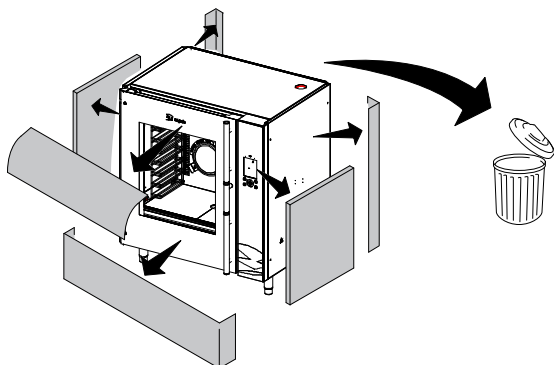
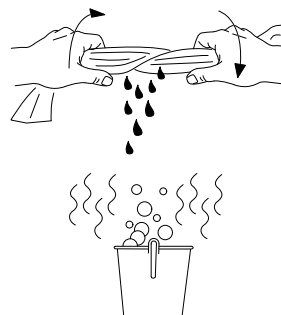
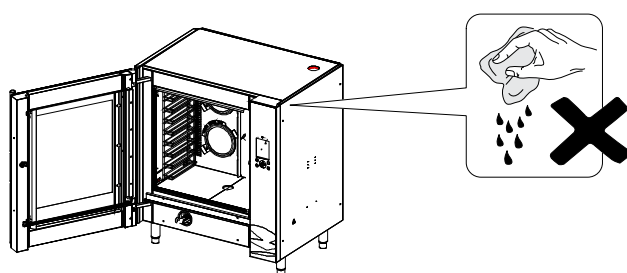
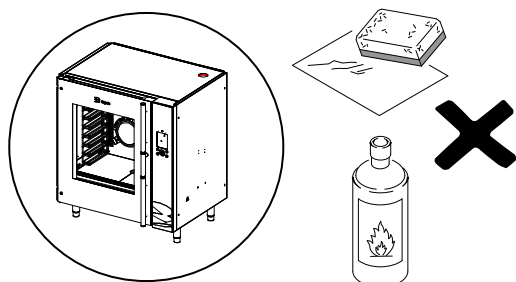
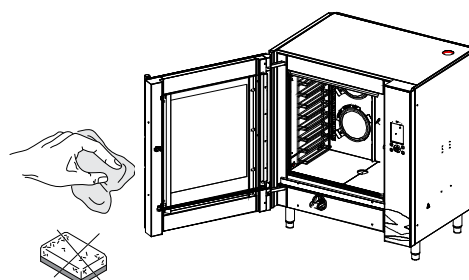
Installation:

- The unit has a mains plug, and must be connected to a wall socket with the proper mains voltage. The wall socket must be mounted by a certified electrician.
- A water connection with an aerated valve with a $\frac{3}{4}$ inch thread connection must be available near the unit. The water pressure must be between 200 en 500 kPa (2 and 5 bar). Use connection ① for filtered water and connection ② for non filtered water (see Figure 4). Refer also to the Installation Manual.
- An open drainage with a diameter of at least 40 mm must be available near the unit.

3.3. First use

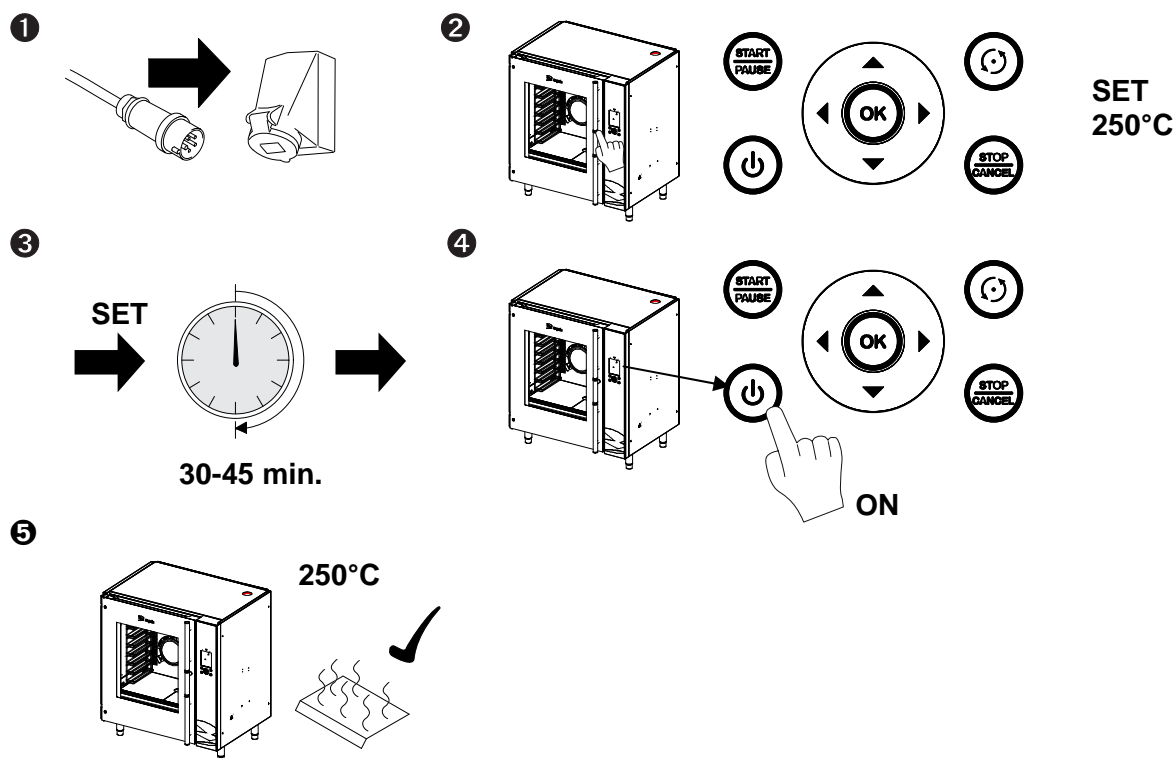
When using the unit for the first time, clean the interior thoroughly with soap suds and heat up the unit. After commissioning discolouration of the cooking/grilling area can occur.

Clean the interior

1

2

3

4

5


First heat up

To remove both the oil- and metal odour that will appear at first use, the unit must be heated at the maximum temperature for at least half an hour.

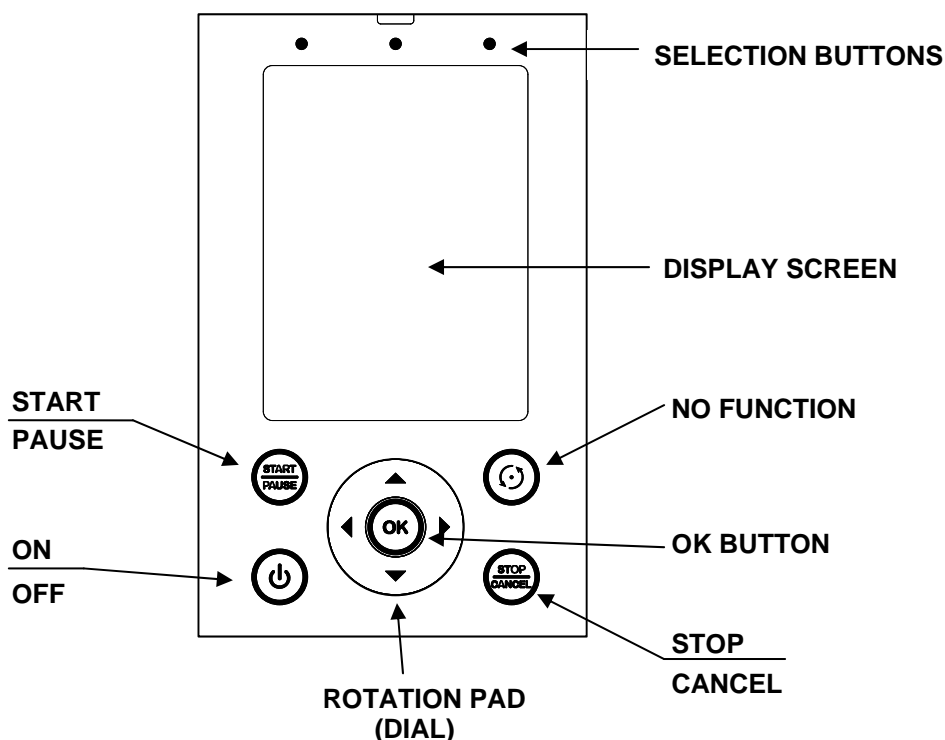


1. Press ON/OFF for 3 seconds on to switch-on the unit.
2. Press OK the display the menu.
3. Create a new program containing ONE step of 250 °C (482 °F) and a duration of at least 30 minutes (see section 7).
4. Select tab "Operate" to return to the operation field.
5. Select the new program and press START/PAUSE to start (see section 4).
6. Allow the unit to fully execute the program. After the program stops, the control switches to the 'snoozing' mode.

The unit is ready for use.

4. OPERATION AND USE

4.1. Control panel



Button	Function
SELECTION BUTTONS	Selecting tabs in display screen.
ON / OFF	Switching the unit on and off.
START / PAUSE	Starting and ending a program.
STOP / CANCEL	Interrupting a program (one step back in the menu)
OK BUTTON	Acknowledge a choice
ROTATION PAD	See "Rotation pad"

Rotation pad

This pad is used for:

- Navigating through the menu-items in the screen
- Changing the settings

Changing the settings quickly

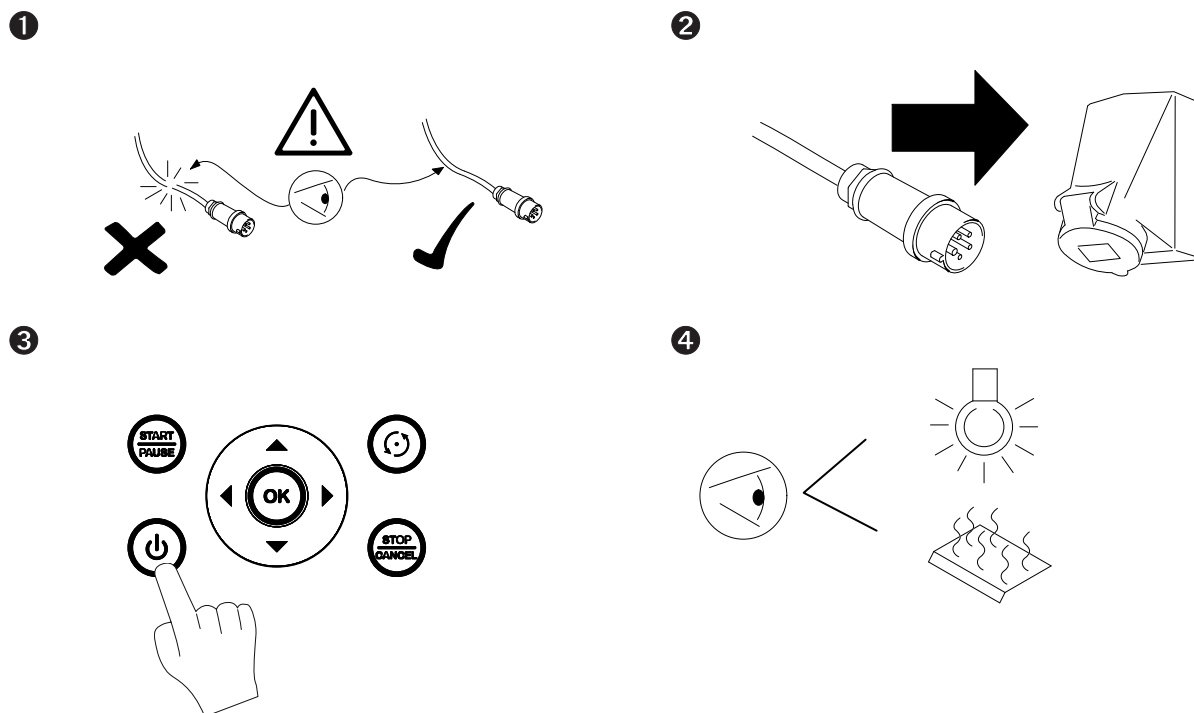
- Increase value: rub the pad clock-wise with one finger.
- Decrease value: rub the pad counter-clock-wise with one finger.

Screen

The following tabs are present:

- Operate "Choose between programs" (see section 5).
- Program "Creating programs" (see section 7).
- Settings "Change settings of programs" (see section 6).

4.2. Switching-on the unit



4.3. Loading the unit



WARNING

To protect the operator for possible hot gases the door is equipped with a two step unlocking device.
To open the door move the handle first clock-wise then counter-clock-wise



Opening the door will switch-off the heating to secure the safety of the operator.
The baking process will resume after closing the door.

When loading the unit, carefully use the available space inside the oven. The total mass of the products must be equally divided over the baking trays and plates.

4.3.1. Loading the unit with baking plates or GN-pans

- The oven is foreseen with two inner racks with 9 levels of supports.
- The GN -pans must be positioned between the two slides of a support.
- Grids 600x400 and GN-grids must be positioned on top of a support.
- Start placing GN-pans at the second support from the bottom.

4.3.2. Loading the unit with baking plates and GN-pans

If you want to load the TRC using two different accessories at the same time, always fill the unit with ONE accessory fewer than the maximum allowed quantity.
See to it that accessories of the same type are placed consecutively.

For example: 2 baking plates + 3 GN-pans

4.4. The cooking process

**WARNING**

Do not open the door while baking.

4.4.1. Temperature setting

The ideal temperature for preparing meals lies between 160 and 190 °C (320 and 374 °F). Depending on the product you can select a temperature between 0 to 250 °C (32 to 482 °F). This is the temperature in the centre of the oven.

4.4.2. Duration of preparing meals

The duration depend on a number of factors:

- The ambient temperature and draft in the direct vicinity of the unit.
- Cooking temperature.
- The initial product temperature.
- The sort of meat (fat or lean) and with or without additives.
- The mass and shape of the product.
- The total amount of meat to be grilled in one grilling cycle.
- The end result.

4.5. Taking out the baking plates and GN-pans

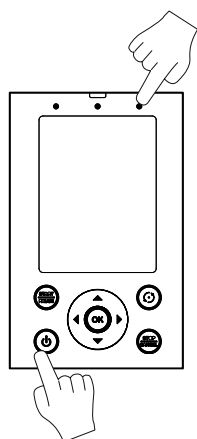
**WARNING**

After baking the interior of the unit and the glass panes are very hot. Always use oven gloves when taking out the baking plates or other accessories.

Use the principle as described in section 4.3 but reversed. Depending on the amount of products you have prepared, it may be necessary to empty the plates and pans before taking them out.

4.6. Switching-off the unit

①



Press buttons together and hold for approx. 3 seconds.

5. OPERATE

5.1. Starting a program

1. Press the left-hand selection button.
2. Select the required program. The total duration of the program is shown in minutes next to the name of the program.
3. Press START/PAUSE.



Use the rotation pad or arrow buttons to toggle between the programs.

- **timer:* off *** Is the timer program (see section 5.6).
- **CLEAN** refer to the automatic cleaning program (see section 8.3).

5.2. Pre-heating

Only when the pre-heat function is set!

The screen will display the current temperature (on the right) and the set pre-heat temperature (on the left).

When the set temperature is reached, the screen will show: "Load products" and a sound is activated.



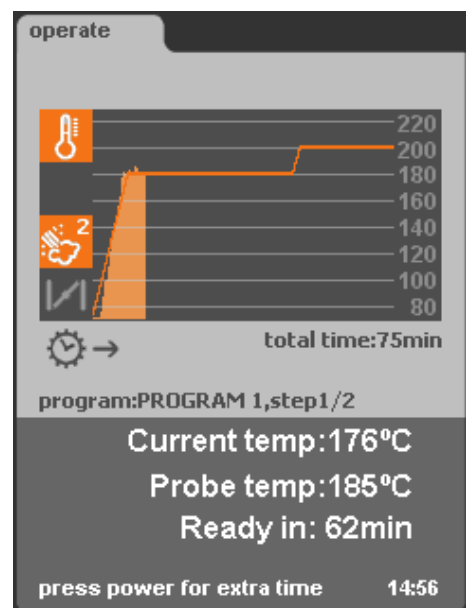
5.3. While cooking

During the cooking process, the display shows a graph with the planned temperature trajectory (orange line) and the current temperature (light orange field).

Under the graph, the program name and the total time is shown.


In the bottom of the screen, the current temperature inside the unit and the remaining time are given.

When 'process correction' is switched-on, the total time and remaining time will be adjusted.

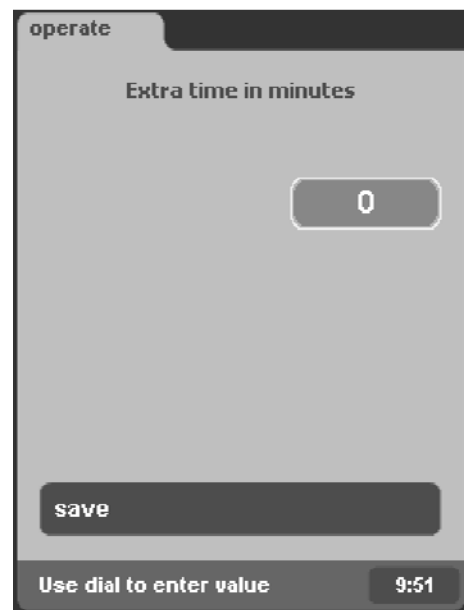


5.4. Adding extra time to the active program

During the process extra time can be added, by following the next steps:

1. Press the power button. 
2. Set extra time by rubbing the rotation pad.
3. Select the arrow point right to save setting.
4. Press OK.

The display now shows the extra time, which will be added to the last baking step. The screen always shows the total amount of extra time.



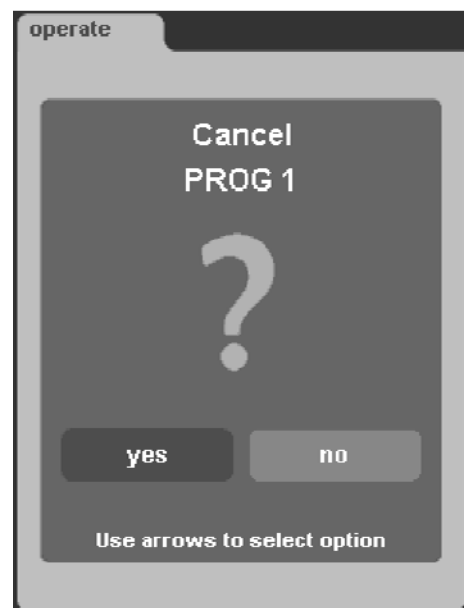
5.5. Interrupt a program

Interrupt temporarily:

1. Press START/PAUSE.
2. Press START/PAUSE again to resume the program.

Interrupt definitely:

1. Press STOP/CANCEL.
2. Select "yes".
3. Press OK.

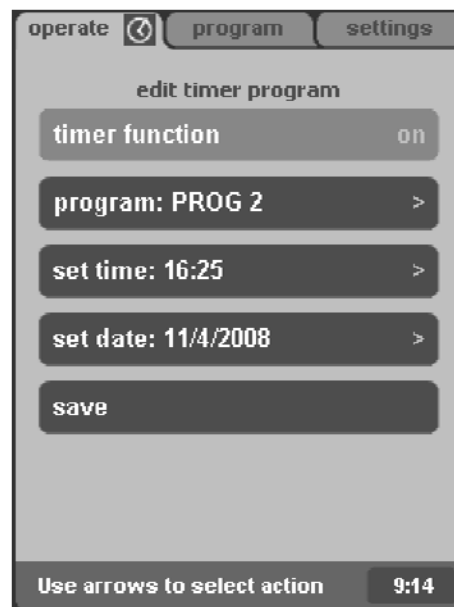


5.6. Set the timer (optional)

This function allows the user to automatically start a program on a pre-determined date and time.

To enable this function, the “timer function” in the Manager menu must be set to “YES”.

1. Select the recipe “timer:*off*.
2. Press OK.
3. Use the arrows to change the setting “timer function” from “off” to “on”.
4. Press OK.
5. Use the arrows to select the desired program, and press OK.
6. Select “Set time” and press OK.
7. Set the desired start time using the rotation pad. By pressing OK you switch from hours to minutes, and consequently to “save”. Press OK to save the time setting.
8. Select “Set date”.
9. Select the desired date using the right and left arrow.
10. Select “store” to save the timer settings, and to quit the menu.
11. Once the timer has been set, the top-left of the display will show a flashing clock-sign.



5.7. Clima-Safe

After the cooking process the interior of the TRC will be very hot. To prevent the operator from getting exposed to the dangerous steam when opening the door, the TRC has a “Clima-Safe” function. This function blows cool air through the interior of the unit, in order to dispose of the hot air.

Another advantage of the Clima Safe is the possibility of removing superfluous damp. Time intervals between 0.5 to 9.5 minutes can be set. The Pulse duration is set to 10 seconds (this can only be changed by a service technician).

5.8. Reset alarm signal

When an alarm signal has been set, it will sound. To stop this signal, press OK.

5.9. Power down

If no program is active and no key is touched within the next 60 minutes the unit will switch-off automatically.

Press ON/OFF for some seconds to re-start the TRC.

This option can be both switched-off or adjusted by a service engineer.

6. SETTINGS

6.1. General

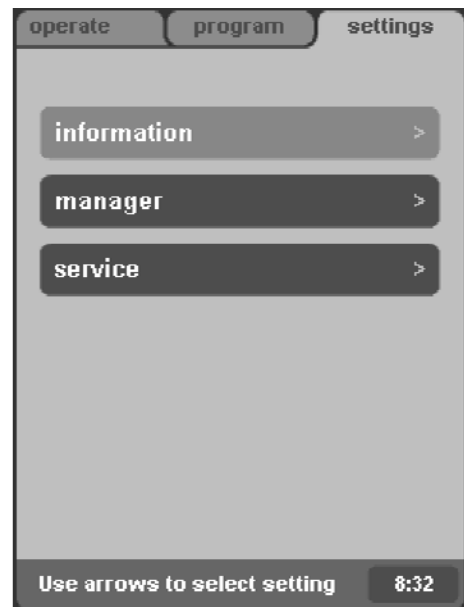
The settings of the unit can be changed by using the control panel. There are three kinds of settings:

- Information
- Manager
- Service

6.2. Information

6.2.1. Access

1. Activate the settings menu (right selection button).
2. Select "information".
3. Press OK.



6.2.2. Overview

The screen shows, for a predefined time, an overview with some pre-programmed settings. Pressing any knob to return to the setting menu instantaneously.



6.3. Manager

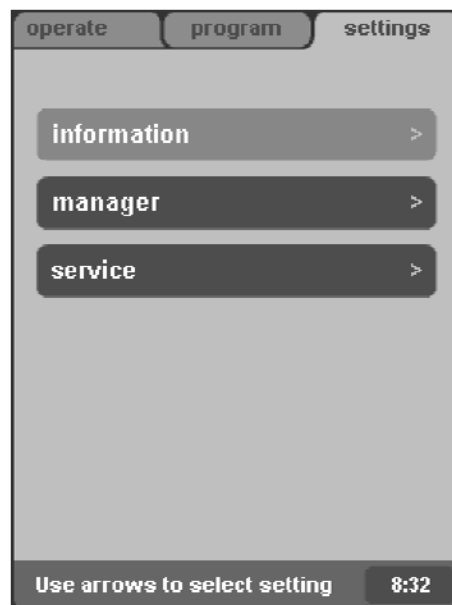
The Manager menu is used to set the parameters.

6.3.1. Access

1. Activate the settings menu (right selection button).
2. Select “manager”.
3. Press OK.

When a pin code has been set:

1. Use the rotation pad to enter the pin code.
2. Press OK or the right arrow to enter the next number.
3. Press OK twice.



6.3.2. Overview parameters

Setting	Function and values
Change pin code	Setting the pin code for access to the Manager Menu. This pin code can also be used for access to the Program Menu. <ul style="list-style-type: none"> • 0000 – 9999
Light	<ul style="list-style-type: none"> • ON – OFF
Temperature	<ul style="list-style-type: none"> • °C – °F
Set time	Setting the current time
Set date	Setting the current date
Set contrast	Setting the contrast of the screen
Time format	<ul style="list-style-type: none"> • 24h – AM/PM
Date format	<ul style="list-style-type: none"> • D/M/Y – M/D/Y
Alarm signal	<ul style="list-style-type: none"> • YES – NO
Pre heat mode	<ul style="list-style-type: none"> • NO: never a pre heating • 1X: pre heating ONCE, after switching on the unit. • YES: always pre heating
Pre heat delta	Correction on the pre-heat temperature based upon the operation temperature.. <ul style="list-style-type: none"> • -50°C(-90°F) – +50°C(+90°F)
Timer function	<ul style="list-style-type: none"> • NO – YES
Buzzer set	<ul style="list-style-type: none"> • Beep 1 – 5
Key beep	<ul style="list-style-type: none"> • ON – OFF
Water capacity	<ul style="list-style-type: none"> • 50 – 30000
Lime filter	The displayed value shows the remaining capacity of the lime filter in percents.
Lime filter replaced	reset the lime indicator back to 100%

6.4. Service Menu

The service menu contains settings for the language and security of the unit. This can only be accessed by the supplier or a service technician.

7. PROGRAM

7.1. General

Your dealer has programs that are loaded into the unit by means of a computer. These programs vary with the composition of the product and the customer's desire, and are customer dependent.

You can protect the cooking programs and the 'secured settings' by changing pin code "0000" in the menu, into any other pin code. By changing the pin code back into "0000", the protection is removed.

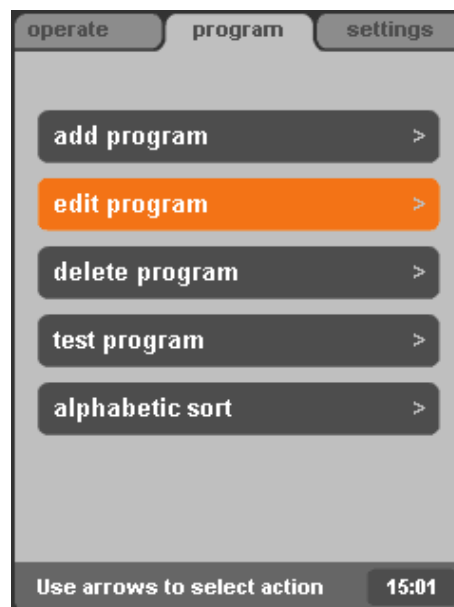
The program menu is used to store programs yourself. A program can have not more than 9 steps. In each step both the temperature and time can be set. The memory can handle 250 programs.

Access:

Activate the program menu (middle selection button).

If a pin code has been set:

1. Use the rotation pad to enter the pin code.
2. Press OK or the right arrow to enter the next number.
3. Press OK twice.
4. Select the desired action.



7.2. Adding programs

1. Select "add program".
2. Press OK.

7.2.1. Enter the program name

1. Enter the first character by using the rotation pad.

The name can consist of:

- letters: "A – Z".
- numbers "0 – 9".
- and character "-" or "blank".

The combination is free to choose. A name cannot have more than 11 characters, including blanks. You can create a blank by skipping a position. This can be done by pressing the right arrow.

2. Press OK or the right arrow to go to the next position.
3. Repeat steps 1 and 2 for the letter/number of the name, if needed.
4. Select the next position with the right arrow.
5. Press OK twice to store the name and to proceed.
6. Select "next".
7. Press OK.



7.2.2. Programming baking step

The table on the screen contains the following columns:

- Probe temperature
- Time duration
- Temperature
- Clima safe
- Steam intensity

Row 1 shows step 1, row 2 shows step 2, etc.

There can be no more than 9 steps.

A selected cell shows an orange frame. To alter a cell, it needs to be 'opened' by selecting it and pressing OK.



I. Setting the probe temperature (Option 1)

1. Select the probe temperature of the first baking step. This is the value in the top-left of the table.
2. Press OK to open the cell. The cell background turns orange.
3. Set the temperature (0 – 97 °C (32 – 206 °F)) using the rotation pad.
4. Press OK to close the cell.

II. Setting the time duration (Option 2)

1. Use the right arrow to select the cell in the second column.
2. Press OK to open the cell.
3. Set the time duration of the step to (1-240 minutes) using the rotation pad.
4. Choose “-” to skip the step.
5. Press OK to close the cell and save the settings.

The first baking step can be set as the pre-heat step. Skip the time setting or enter “-”.

III. Setting the temperature

5. Use the right arrow to select the cell in the third column.
6. Press OK to open the cell.
7. Set the temperature using the rotation pad.
8. Press OK to close the cell.

IV. Setting the “Clima Safe” (0.5... 9.5)

1. Use the right arrow to select the cell in the fourth column.
2. Set the time interval using the rotation pad.
3. Press OK to close the cell.

V. Setting the amount of steam

1. Use the right arrow to select the cell in the fifth column.
2. Press OK to open the cell.
3. Select the steam program (0, 1, 2 or 3 stars):
 - no steam
 - * minimum amount of steam
 - ** medium amount of steam (temp. Limited to 150 °C (302 °F)).
 - *** maximum amount of steam (temp. Limited to 130 °C (266 °F)).
4. Press OK to close the cell.

The exact quantity of steam can only be adjusted in the service menu.

VI. Next cooking step

Select the first cell of the next cooking step, and repeat steps I - V to add another cooking step.

7.2.3. Keeping warm (HOLD)

Steps 2 - 9 can be set to keep the products warm. Skip setting the time duration, or enter “-“. If setting the temperature, the time duration will automatically be set to HOLD.

A “keeping warm” step will only be executed if this is the last program step. A “keeping warm” step lasts infinitely and it keeps the unit at the desired temperature.

The temperature must be set on at least 85°C (185°F).

7.2.4. Saving the program

1. Select “saving program”.
2. Press OK.

7.3. Edit programs

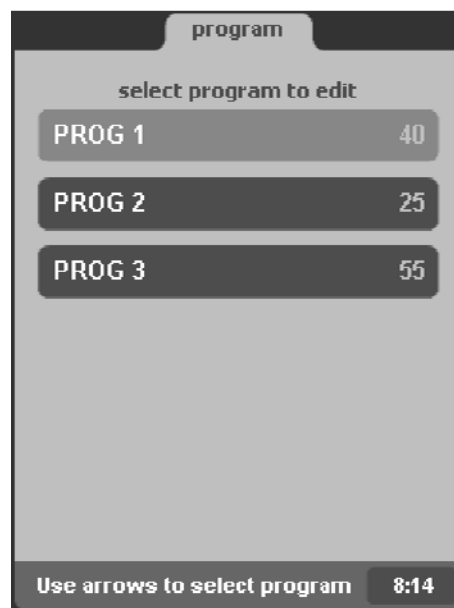
1. Select “Edit program”.
2. Press OK.
3. Select the required program.
4. Press OK.

Edit the program name

1. Select the position of the character.
2. Change the character using the rotation pad.
3. Use a ‘blank’ to erase a character.
4. Repeat steps 1 and 2 if needed.
5. Select next.
6. Press OK.

Edit the baking steps

1. Select the cell.
2. Press OK. The cell background turns orange.
3. Set the value using the rotation pad.
4. Press OK to close the cell.
5. Repeat steps 1 - 4 if needed.
6. Select “save program”.
7. Press OK.



7.4. Deleting programs



Deleting of a program cannot be undone.

1. Select “delete program”.
2. Press OK.
3. Select the program.
4. Press OK.
5. Check whether the program name matches the program you wish to delete.
6. Select “yes” if this is the case. Select “no” if not.
7. Press OK.



7.5. Testing the programs

In the test-mode the program will run normally, but the settings can be changed during the process.



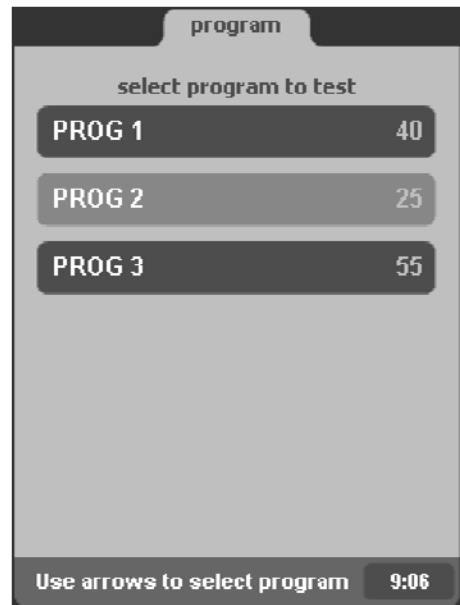
Changes that are made (during testing) in the steps that already are passed, will not affect the products in the unit. However, the changes will be stored and will be active the next time the program is executed.

The changes that are made, will be stored during the test-mode.

1. Select "test program".
2. Press OK.
3. Select the program.
4. Press START/PAUSE or OK.

The process will be running identically to the normal execution of a cooking program. During the process the program can be changed.

1. Press OK
2. Apply the changes.
3. Select "save program".
4. Press OK



7.6. Sorting programs

This function allows you to sort programs alphabetically.

1. Select "sorting alphabetically".
2. Press OK
3. Use arrows to select "YES".
4. Press OK.



8. CLEANING AND MAINTENANCE



WARNING

Do not use aggressive or abrasive materials. These will damage the surface which will make it more difficult to remove dirt.

Clean the inside, the removable parts and the accessories thoroughly with cleanser and water before putting the unit into use. Follow the cleaning instructions as described in this chapter.

Treat the outer surface of the interior window with a soft cleaning agent to protect the reflection layer.

8.1. Maintenance schedule

Item	Action	Frequency
Interior	<ul style="list-style-type: none"> • Clean the interior, see section 8.2. 	Daily
Exterior	<ul style="list-style-type: none"> • Clean the exterior using little water, cleaning agent, a soft brush or a sponge. • Dry the exterior with a cloth. • Use Stainless Steel cleaning spray to remove stains, and restoring the gloss. 	Weekly
Cooking area	<ul style="list-style-type: none"> • Pay attention to proper distribution of items inside the oven. • Put back all accessories. 	Weekly
Glass panes	<ul style="list-style-type: none"> • Open the outer door • Open the inner door • Clean the glass panes with warm soapy water or grill cleaner. 	Weekly
Drip tray	<ul style="list-style-type: none"> • Flush the drip trays located under the inner glass and the rubber with hot water. This to prevent obstruction in the drain and drip trays. 	Weekly
Drain	<ul style="list-style-type: none"> • Clean the drain with a drill brush. 	Monthly
Fan blade	<ul style="list-style-type: none"> • Remove the fan plate (see section 8.5). • Clean the fan blade with a cloth and cleaning agent. • Replace the fan plate and grids. 	Monthly

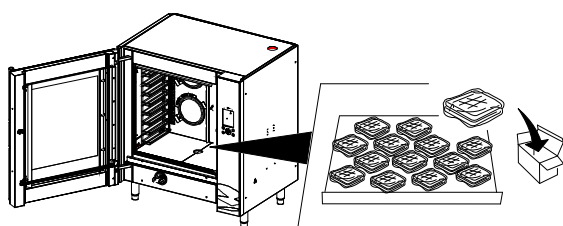
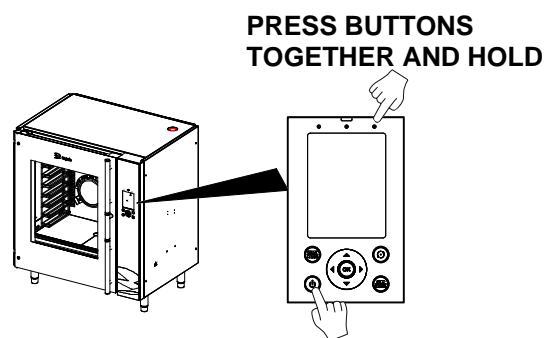
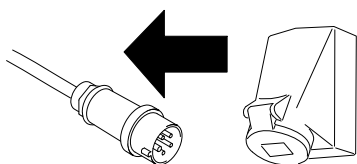
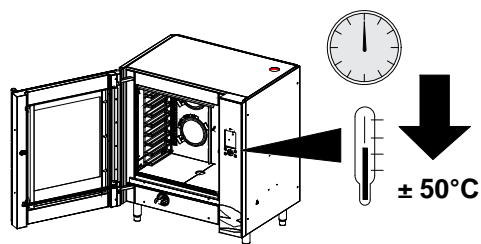
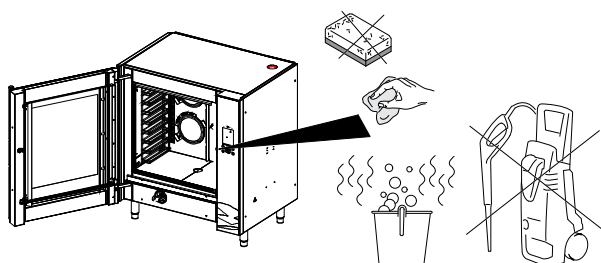
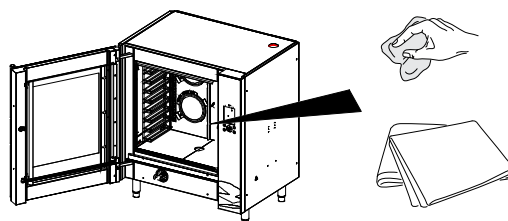
8.2. Manual Cleaning



The unit can best be cleaned when it is still lukewarm. In this condition, grilling remains and fat can easily be removed.

The best cleaning results can be achieved by using special oven- and grill cleaners that can be obtained in retail.

For hygiene matters and optimum state of your TRC, it is advised to maintain a fixed daily cleaning schedule.

1

2

3

4

5

6


1. Baking plates, GN-pans, insert trays and grids must be removed before cleaning the unit
2. De mount the back panel (Fan plate). Refer to section 8.5.
3. Manually clean the interior and the windows using soapy water. The soapy water will run down the drainage.
4. Clean the accessories.
5. Rinse with clean water to remove all suds.
6. Rub the cleaned parts with a cloth to remove cleansing remains, and to dry the unit.
7. Mount the back panel. Make sure that the two guiding pins at the bottom of the oven interior meet the holes in the bottom edge of the back panel.

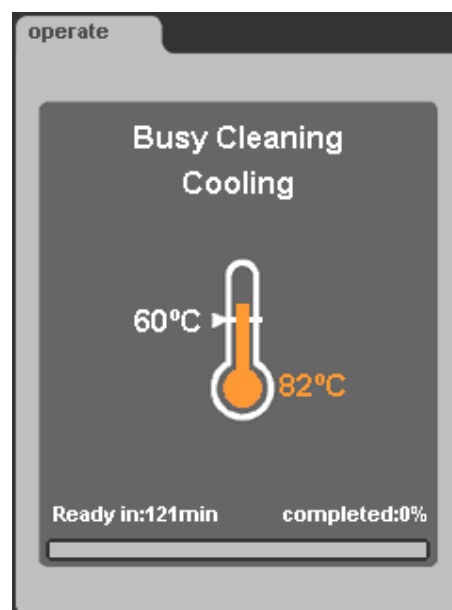
8.3. Cleaning with the cleaning program


WARNING

Make sure the unit is attached to a water supply system.

After cleaning, the inner glass pane must be thoroughly flushed with water, because of the remaining chemicals of the cleaning program

1. Remove pans and grids.
2. Switch on the unit and select "Operate".
3. Select the cleaning program.
4. Press OK.
5. The unit will either heat-up or cool-down to 60°C (140 °F).



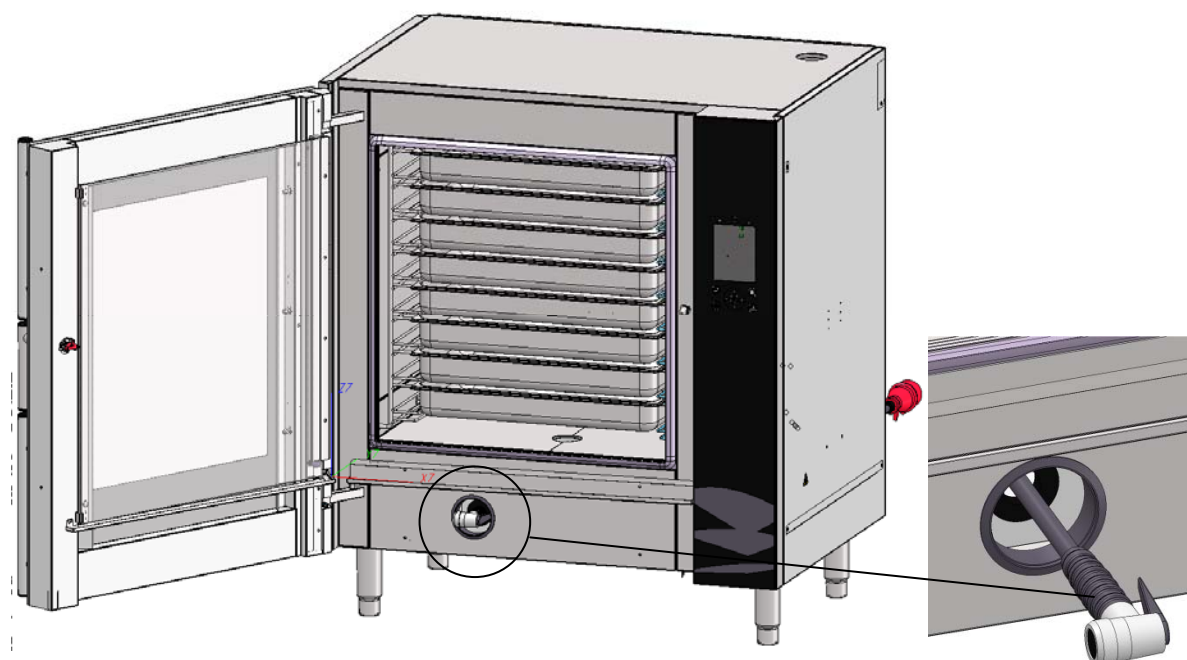
6. Wait for the notification "add cleaning agent"
7. Open the door manually, and spray the entire interior excessively with cleaning agent.
8. Close the door.
9. Press START. The unit will now clean itself (the cleaning program takes about 120 minutes).
10. Use the manual flush when the unit indicates this. Refer to section 8.4.



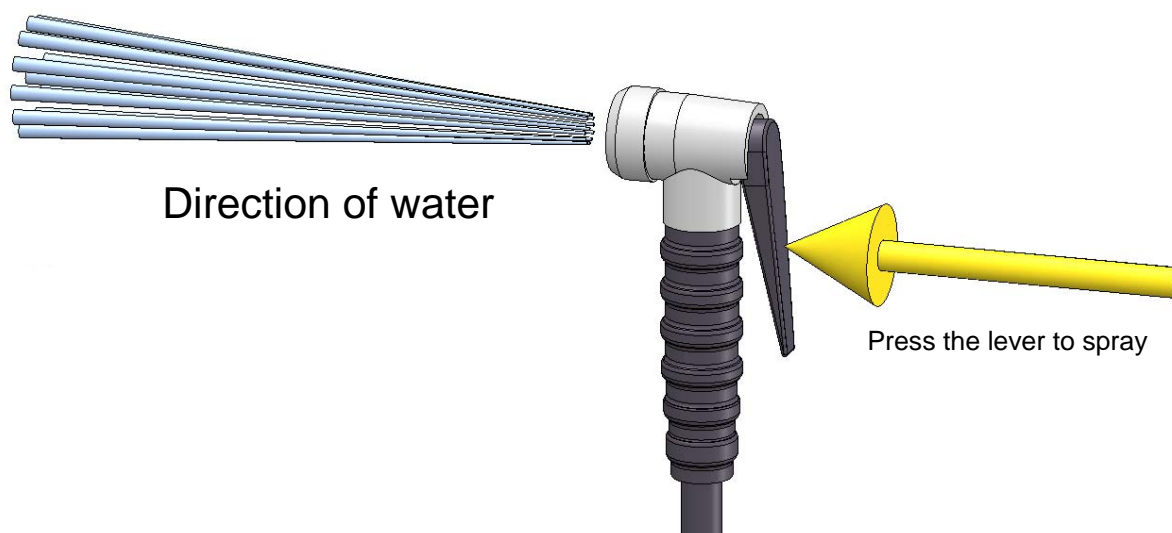
After finishing the program, the unit switches off automatically

8.4. Hand shower

After the cleaning program is finished, the hand shower can be used to remove both bake- and cooking remains.



1. Pull the hose out of the unit. The hose is foreseen of a rattle mechanism. The effective length of the hose is about 5 feet.
2. After using the shower, pull the hose until the rattle stops. Now release the hose GENTLY to guide it back into the unit.



8.5. Fan plate

The fan plate with (4) grids and filters in the back of the TRC needs to be cleaned at least once a day, and, depending on the pollution, even more often. This way you can be sure that the ventilation will be optimal. If this is not done as instructed, the baking time will increase and the unit can get overheated.

Remove:

The plate can be detached without using tools (see Figure 5). Lift the plate somewhat and pull. After taking off, the plate can be cleaned.

Remount:

When placing the plate make sure that the two guiding pins at the bottom of the oven interior meet the holes in the bottom edge of the back panel

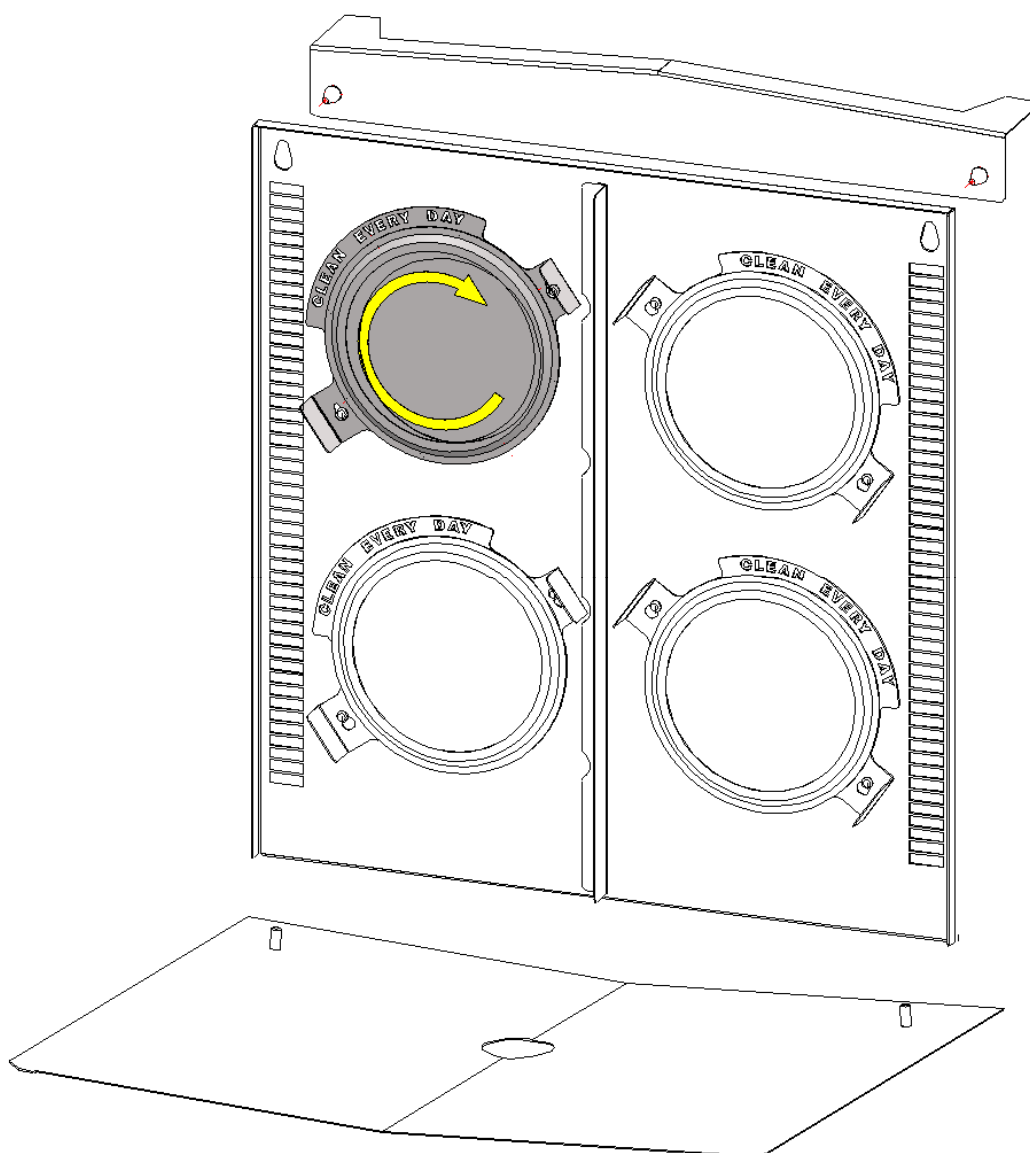


Figure 5

9. MALFUNCTIONS AND SERVICE; WHAT TO DO

Before you contact your supplier/dealer in case of a malfunction, there are some items you can check yourself:

- Is the power supply working properly? Check fuses and differential switch.
- Has the timer clock been properly set?

Item	Malfunction	Possible action
Control	Program do not start	<ul style="list-style-type: none"> • Check if the door is closed correctly.
Fan	ONE fan not spinning	<ul style="list-style-type: none"> • Remove the plug from the socket. • Open the door. • Remove fan plate (see section 8.5) and check what's blocking the fan blade.
Fan	ALL fans not spinning	<ul style="list-style-type: none"> • Open and close door
Fan	Noisy fan	<ul style="list-style-type: none"> • Fan polluted, clean (see section 8.5).
Oven	Product is not getting done equally	<ul style="list-style-type: none"> • Try a lower cooking temperature. • Check fuses and/or the differential switch.
Oven	The oven does not heat up	<ul style="list-style-type: none"> • Open and close door. • Check fuses and/or the differential switch in the electricity board.
Steaming	No steam injection	<ul style="list-style-type: none"> • Check water supply.

9.1. Replacing the mains cord



WARNING
Hazardous electrical voltage.

If the mains cord is damaged, it must be replaced by the manufacturer, his service agent or a similarly qualified person in order to avoid hazards.

9.2. Replace a lamp



WARNING

Remove the power plug from the wall socket.

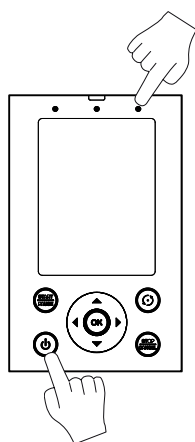


WARNING

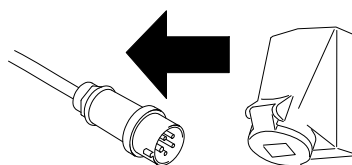
Do not touch the lamps with bare hands. **Use a clean cloth or paper tissues when replacing the lamp.**

Remove any moisture with alcohol or methyl spirits after the lamp has cooled down

①



②



Press buttons and hold for approx. 3 seconds

③

Open the outer door and the inner door.



**THREE LAMPS RIGHT
TWO LAMPS LEFT**

④

See the instructions that are packed with the lamps.

10. TECHNICAL SPECIFICATIONS



WARNING

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country.

European Models

Model	TRC8	TDR8-TRC8
Dimensions		
- Width	995 mm	995 mm
- Depth	792 mm	830 mm
- Height	1125 mm	2125 mm
Weight		
- Gross	207 kg	410 kg
- Nett	176 kg	349 kg
Maximum ambient temperature	35 °C	35 °C
Sound pressure	< 70 dB (A)	< 70 dB (A)
Water connection, aerated	3/4"	3/4"
Water pressure	200 – 500 kPa	200 – 500 kPa
Drain, open connection	min. 40 mm	min. 40 mm
Electrical installation		
- Voltage	3N~ 400/230 V	3N~ 400/230 V
- Frequency	50...60 Hz	50...60 Hz
- Connected Power	11 kW	21 kW
- Max. nominal current	16 A	32 A
- Plug ¹	CEE-form 16A	CEE-form 32A
- Cable length approx.	2.2 m	2.2 m

American Models

Model	TRC8	TDR7-TRC8
Dimensions		
- Width	995 mm	995 mm
- Depth	792 mm	830 mm
- Height	1125 mm	2125 mm
Weight		
- Gross	207 kg	410 kg
- Nett	176 kg	349 kg
Maximum ambient temperature	35 °C	35 °C
Sound pressure	< 70 dB (A)	< 70 dB (A)
Water connection, aerated	3/4"	3/4"
Water pressure	200 – 500 kPa	200 – 500 kPa
Drain, open connection	min. 40 mm	min. 40 mm
Electrical installation		
- Voltage	3~ 208 V	3~ 208 V
- Frequency	50...60 Hz	50...60 Hz
- Connected Power	11 kW	11 / 10.5 kW
- Max. nominal current	32 A	32 A / 30.8 A
- Plug ²	NEMA 15-50P	2x NEMA 15-50P
- Cable length approx.	1.9 m	1.9 m

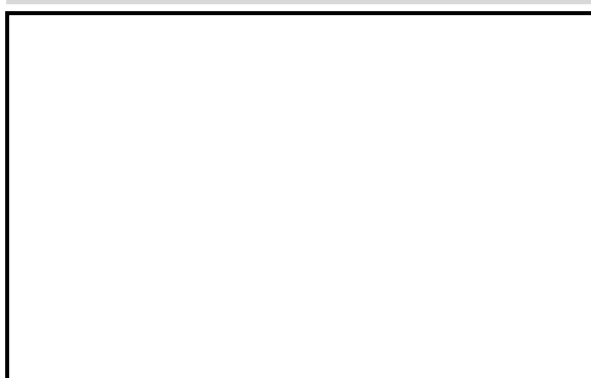
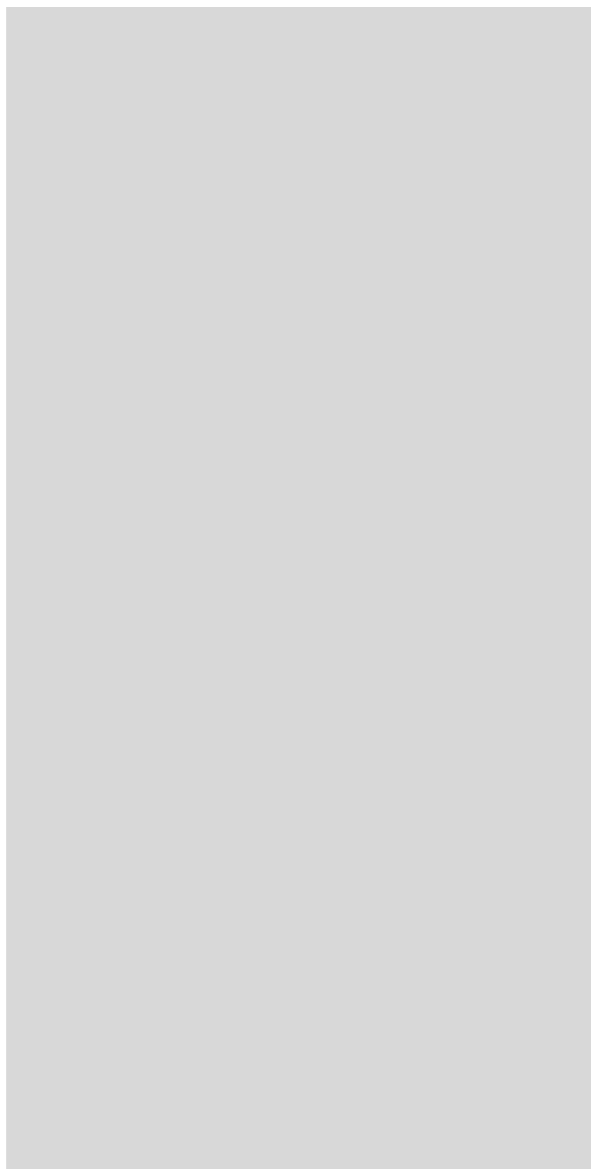
¹ Depending on Country

² Depending on Country

11. ACCESSORIES

For the TRC the following accessories are available:

- Standard wheeled under frame
- GN-pan
- GN-pan perforated
- GN-grid
- Grid 400 x 600
- Baking plate 400 x 600
- Oven gloves
- Oven gloves (long)
- Fat filters
- Fat tray with valve



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